

INSALATA SALADS

INSALATA DI RADICCHIO 22
radicchio, gorgonzola, roasted walnuts,
fresh corella pear

CAPRESE DI BUFALA 23
medley tomatoes, buffalo mozzarella,
fresh basil, EVOO

INSALATA DI CROSTACEI 26
marinated bug & king prawns, crispy potato,
medley tomatoes, Ligurian olives, lemon oil dressing

CONTORNI SIDES

PATATE FRITTE 12
potato chips, aioli

VERDI 14
broccolini, green beans,
chilli, garlic, toasted almonds

INSALATA ALLA ROMANA 14
baby cos, radicchio, balsamic, EVOO

CAVALO 14
shredded white cabbage, EVOO,
sticky balsamic, parmesan

DOLCI DESSERT

BOMBOLONI 14
chocolate filled warm doughnuts

TIRAMISU 14
house made tiramisu, espresso, savoiardi biscuits,
amaretto, mascarpone

made with love



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The Italian philosophy on toppings is less is more and Locale could not agree more. Changes and modifications are politely declined unless it's a matter of life and death.

Gluten Free* Quinoa Pizza Base, Extra \$4
*May contain traces of gluten

Extras: Meat \$4, Prawns \$5, Other Toppings \$2.5

Locale sources natural Italian and Australian products only and supports sustainable and organic practices wherever possible. Some olives may contain pits.

VISA/Mastercard 1.1% surcharge applies.
AMEX 2.6% surcharge applies.

**PIZZERIA
LOCALE**

NEW TAKEAWAY MENU
FOOD NOW READY ON ARRIVAL
PICK UP ONLY

5 DUFF PLACE DEAKIN
PHONE: 6162 2888
LOCALEPIZZERIA.COM.AU

ANTIPASTI STARTERS

OLIVE MARINATE	10
marinated mixed Italian olives, wood fired focaccia	
POLENTA FRITTA	14
truffled polenta chips, gorgonzola fondue	
POLPETTE	16
pot braised veal & pork meatballs, tomato sugo, basil, grated Grana Padano	
WHITEBAIT	16
Tuscan spiced crispy whitebait, lime aioli	
MELANZANA FRITTE	18
crumbed eggplant chips, spiced rose sugo	
TRUFFLE ARANCINI	18
wild mushroom, taleggio, truffle oil	
CALAMARI FRITTI	19
lightly floured salt & pepper calamari	
GAMBORONI	22
king prawns, chilli, garlic, diced peppers, basil, EVOO	
TAGLIERE DI SALUMI	14/24
selection of Italian cured meats, wood fired focaccia	
TAGLIERE DI ANTIPASTI	32
selection of Italian cured meats, marinated olives, cheeses, arancini, wood fired focaccia	

FORNO A LEGNA WOOD FIRED PIZZA



ALL'AGLIO	12
garlic, sea salt, parsley	
PIZZE ROSSE (TOMATO BASE)	
MARGHERITA	22
San Marzano, buffalo mozzarella, fresh basil, EVOO	
CAPRICCIOSA	24
San Marzano, fior di latte, mushrooms, Italian ham, artichoke hearts, roasted vine peppers	
NAPOLETANA	24
San Marzano, fior di latte, capers, olives, oregano, anchovies	
DIAVOLO ROSSO	24
San Marzano, fior di latte, hot salami, roasted vine peppers, olives	
CALABRESE	24
San Marzano, fior di latte, Calabrese salami, spanish onion, gorgonzola, chilli oil	
LOCALE	24
San Marzano, fior di latte, salami, gorgonzola, mascarpone	
PROSCIUTTO E RUCOLA	25
San Marzano, fior di latte, San Daniele prosciutto, wild rocket, parmesan	

VECCHI SAPORI OLD FAVOURITES

PENNE ALL' ARRABBIATA	24
chilli, parsley, garlic, Napoli sugo, EVOO	
SPAGHETTI AL CACIO E PEPE	24
butter, black pepper, Pecorino Romano	
BLACK COZZE	24
black mussels, fregola, Napoli sugo, white wine, chilli, wood fired focaccia	
RIGATONI ALLA NORMA	26
roasted eggplant, red onion, fresh basil, Ligurian olives, Napoli sugo, ricotta salata	
PAPPARDELLE ALLA BOLOGNESE	28
ribbon pasta, slow braised veal & pork bolognese	
LINGUINE CARBONARA	28
smoked pancetta, black pepper, Parmigiano Reggiano	
SPAGHETTI ALLE VONGOLE	32
white wine, garlic, vongole, chilli, parsley	
STROZZAPRETI AL LOCALE	34
king prawns, Calabrese salami, Napoli sugo, mascarpone, fresh basil	
RISOTTO	34
Fraser Isle spanner crab, Moreton Bay bug, green chilli, spring onion, mascarpone	
SALTIMBOCCA ALLA ROMANA	34
Roman style beef scallops, sage, prosciutto, white wine, asparagus, potatoes	
FOLLETO	24
San Marzano, fior di latte, Italian sausage, wild mushrooms, truffle oil, parsley	
VEGETARIANA	24
San Marzano, fior di latte, mushrooms, grilled zucchini, Spanish onion, roasted vine peppers, wild rocket	
PIZZA BIANCA (WHITE BASE)	
RUSTICA	24
fior di latte, potato, Italian sausage, rosemary, gorgonzola, truffle oil	
FUNGHI	24
fior di latte, wild mushrooms, parmesan, truffle oil, parsley	
CARCIOFI E ZUCCHINE	24
fior di latte, artichoke hearts, zucchini, oregano, sea salt, buffalo mozzarella, rocket, EVOO	
QUATTRO FORMAGGI	25
fior di latte, gorgonzola, buffalo mozzarella, parmesan, parsley	
GAMBERI	25
fior di latte, prawns, leek, spinach, mascarpone, chilli oil	

GLUTEN FREE PASTA AVAILABLE ON REQUEST, EXTRA \$2.5. GLUTEN FREE* QUINOA PIZZA BASE AVAILABLE ON REQUEST, EXTRA \$4. *MAY CONTAIN TRACES OF GLUTEN. EXTRA MEAT \$4, PRAWNS \$5, OTHER TOPPINGS \$2.5